

appetizers

wasabi hummus served with pine nuts, sriracha, cilantro oil, daikon, red pepper, and naan 8

calamari jerk seasoned, flash-fried, served with spicy aioli & scallion 11

edamame warm with sea salt or chilled with sweet soy vinaigrette 5 (gs)

crab and asiago dip served warm with sriracha, scallion, and naan 9

sampler platter an assortment of shrimp dumplings, pork dumplings, and spring rolls with sweet soy vinaigrette 15

kani popper panko fried crab & scallop bites served on a bed of mixed greens, serrano pepper, soy tobiko and sweet chili aioli 16

miso soup white miso soup with seaweed, tofu, & scallion sm 4 lg 6

shrimp soup spicy garlic miso broth soup with shrimp, carrot, snow pea and mushroom 6

panko shrimp panko fried shrimp served on a bed of mixed greens with sweet soy vinaigrette 10

fantasy shrimp large panko fried shrimp tossed in a sweet chili aioli sauce served on a bed of rice with scallion 12

kimchee and rice spicy marinated korean cabbage with sushi rice and cucumbers 7

salads

nama house mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, sweet soy vinaigrette sm 5 lg 10 (gs)

cucumber salad marinated cucumber with daikon and red pepper 4 (gs)

avocado and tomato salad fresh avocado slices, tomato, red onion, lime, sea salt, cilantro oil 8 (gs)

mixed green and avocado mixed greens, avocado, cucumber, daikon, edamame, & tomato with cilantro oil, lime juice, & sea salt 12 (gs)

calamari salad marinated squid with seaweed salad, mixed greens, and cucumbers 13

seaweed salad assorted seaweed with cucumber 8

add: *sesame crusted salmon 7 sautéed shrimp 9 *filet tips 8 candied rock shrimp 8 *seared tuna 9 tofu 4

chef specialties

***ceviche** your choice of fresh fish, shellfish, or a combination served with pico de gallo, avocado, cilantro crema, masago, cilantro oil, scallion, sriracha, and tortilla chips 18 (gs)

nama fish / shrimp tacos your choice of panko fried cod, shrimp, or bbq albacore, asian slaw, spicy aioli, pico de gallo, lime, and cilantro chimichurri **fish** 12 **shrimp** 14 **bbq albacore** 14 **combo** 15 add avocado 1 add cilantro crème .35

***tuna tartare** sweet chili rice, tuna, soy tobiko, salt and vinegar potato chips, sriracha, and cilantro oil 18

***chirashi** assorted sashimi served over sushi rice 28 (gs)

***wasabi salmon** shredded carrot and daikon wrapped in nigiri cut salmon. garnished with ponzu, yuzu tobiko, ikura, kizami wasabi, and alfalfa sprout 14

kama broiled yellowtail collar with mixed green salad, ponzu, sushi rice, and scallion 14 (gs)

land and sea tempura fried shrimp, asparagus, snow peas, sweet potato, red onion, zucchini, and shiitake mushroom served with sweet soy vinaigrette 15

***ahi/tako poke** fresh tuna or octopus, assorted seaweed, masago, scallion, sprouts, and sesame oil 14 (gs)

***tekka don** tuna and avocado served over sushi rice 25 (gs)

***truffle hamachi** yellowtail seared in a white truffle oil and sweet soy vinaigrette. topped with pico de gallo, soy tobiko, and alfalfa sprouts 19

agedashi tofu cornstarch fried tofu, tentsuyu broth, daikon, bonito flakes, scallion, japanese chili pepper spice, and sriracha 13

***aburi sake with avo-yuzu creme** fresh cut salmon seared rare and served on a bed of avocado-yuzu crème. garnished with ikura, yuzu tobiko, roma tomato, alfalfa sprouts, and asiago cheese 17

unagi don eel and avocado served over sushi rice 25

chef's choice rolls and platters

please allow our creative chefs to custom design your platter from our extensive selection of the season's finest fresh fish

* chef's choice roll 18

* chef's roll platter (2 rolls) 32

* chef's nigiri platter (assorted 8 pieces) 26

* chef's sashimi platter (assorted 9 oz. cut sashimi) 32

* chef's sushi platters 32, 60, 90, 120 +

sashimi 3 oz. cut per order (all items in this section gs)

***today's feature** mkt

***seared albacore** shiro maguro 12

***scallop** hotategai 15

***salmon** sake 11

octopus tako 12

***tuna tataki** maguro 14

***striped bass** suzuki 11

***yellowtail** hamachi 14

***tuna** maguro 14

smoked salmon smoked sake 14

***sweet shrimp** ama ebi 24

nigiri two pieces per order (all items in this section gf except those marked ngs)

***today's feature** mkt (ngs)

octopus tako 9

shrimp ebi 5

tofu pocket inari 8 (ngs)

eel unagi 8 (ngs)

shiitake 4

crab kani 6 (ngs)

***seared albacore** shiro maguro 6

***yellowtail** hamachi 9

***tuna** maguro 9

***quail egg** uzura 6

***striped bass** suzuki 7

smoked salmon smoked sake 9

squid ika 7

***smelt roe** masago 5 (ngs)

***scallop** hotategai 10

avocado 8

***salmon** sake 7

***sweet shrimp** ama ebi 15

ikura salmon roe 10 (ngs)

***tuna tataki** maguro 9

maki (seaweed outside) eight pieces per order

eel 8

***negi hama** 8 (gs)

crab 7

te-maki handroll

***spicy scallop** 7

***negi hama** 8 (gs)

***salmon** 7 (gs)

cucumber 4 (gs)

avocado 5 (gs)

***spicy tuna** 7 (gs)

salmon skin 6 (gs)

***tuna** 9 (gs)

ume pickled plum 4 (gs)

eel and avocado 9

spicy tofu 4 (gs)

*advisory: served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

all menu items are served with sesame seeds (gs) can be prepared gluten sensitive

rolls eight to ten pieces per order *(all gluten sensitive items (gs) served on brown rice for additional 1.50)*

***ex-girlfriend** crab, panko shrimp, cream cheese, cucumber topped with eel, avocado, spicy scallops, eel sauce, & fantasy sauce 18

***moon special** double nori roll with crab, avocado, cucumber, tempura fried smoked salmon, spicy aioli, cream cheese topped with salmon, avocado, and house-seaweed salad 18

***secret garden** tuna, salmon, crab, sprouts, cucumber topped with avocado 15 (*with masago 16)

***atlantic** crunchy shrimp, avocado, spicy aioli topped with salmon, scallion, ponzu, and chili garlic sauce 15 (gs)

***soy joy** spicy tuna, seared albacore, cucumber, tempura crunchies, wrapped in soy paper topped with fantasy sauce, eel sauce, wasabi aioli, and scallion 15

***maui wowie** crunchy shrimp, avocado, spicy aioli topped with yellowtail, avocado, and pineapple salsa 16

crabby eel double nori roll with panko fried soft shell crab, crab, cucumber & avocado topped with eel, avocado, and eel sauce 18

caterpillar eel, crab, cucumber topped with avocado and eel sauce 15

***boston** crab, avocado, cucumber topped with tuna, avocado, and chili garlic sauce 17

***royale** panko fried shrimp, cream cheese, crab, cucumber topped with salmon, avocado, and eel sauce 16

***orange crush** rice wrapped with salmon topped with spun carrot, candied rock shrimp, and scallion 16

dragon crunchy shrimp, avocado, spicy aioli topped with eel, avocado, and eel sauce 16

cali crab, avocado, and cucumber 9 (*with masago 10)

vegetarian rolls eight to ten pieces per order

crispy veggie tempura fried asparagus, gobo, cucumber, sprouts, kanpyo topped with tempura sweet potato and avocado 12

spicy shiitake shiitake mushroom, cucumber, chili garlic sauce, and sweet soy vinaigrette 8 (gs)

tofu caprese cornstarch fried tofu, cream cheese, tomato, cucumber, basil topped with avocado and wheat free soy sauce 12 (gs)

marley tofu, asparagus, mango, roasted red pepper 9 (gs)

hot nama

***scallop-crab cake** handmade scallop-crab cake served with asian slaw, carrots, snow pea, sriracha, spicy aioli, seasonal micro greens, and toasted ciabatta bread 19

***sesame beef** crispy and tender filet tips, tossed with asparagus, red pepper, red onion, shiitake mushrooms in a savory sesame sauce served over rice 22 (nama top chef winner)

currydon red onion, carrot, apple, red pepper, honey, scallion, and japanese curry sauce served over rice with your choice of protein: *filet tips 20 shrimp 21 pork 18 tofu 16

tofu burger cornstarch fried tofu with mixed greens, tomato, onion, avocado, chimichurri, spicy aioli, served on a toasted ciabatta roll with choice of chips or asian slaw 13

pineapple pork tenderloin sautéed pineapple, red pepper, onion, scallion, bok choy, carrot served over rice with a sweet and sour sauce and fried pork 18

***asian bbq salmon** sautéed broccoli, red pepper, red onion, topped with seared asian bbq salmon, served over rice with crispy wonton strips and a lemon wedge 23

***yoga** yellowtail, tuna tataki, cucumber, daikon sprout topped with avocado, snow peas, and cilantro oil 17 (gs)

***bahama mama** ebi shrimp, crab, cucumber topped with white fish, avocado, scallion, coconut milk, and japanese chili pepper spice 15

***triple sea** ebi shrimp, spicy tuna, cucumber, carrot topped with fresh salmon, avocado, and japanese seven pepper 16 (gs)

shrimp tortilla cornstarch fried shrimp, spicy aioli, avocado topped with crushed corn tortilla chip crumbs 10 (gs)

***rainbow** crab, avocado, cucumber topped with salmon, tuna, yellowtail, white fish, shrimp, and avocado 16

***jg** panko fried white fish, crab, cucumber topped with tuna tataki, avocado, scallion, and ponzu 17

***crazy tuna** spicy tuna & cucumber topped with seared albacore, avocado, scallion, and ponzu 16 (gs)

***tempura** crab, smoked salmon, cream cheese, avocado - tempura fried and topped with fantasy sauce, eel sauce, masago, and scallion 16

***pizza** crab, smoked salmon, avocado baked with tnt sauce and topped with bonito flakes, scallion, and eel sauce 13

***spider** panko fried soft shell crab, mixed greens, avocado, cucumber, gobo, sprouts, spicy aioli topped with masago (5 pieces) 13

philly smoked salmon, cream cheese, avocado topped with scallion 9 (*with masago 10) (gs)

crunchy shrimp crunchy shrimp, avocado, spicy aioli topped with tempura crunchies 9

+ *top any roll with masago or flavored tobiko 1 + candied rock shimp 6
+ additional side order of sauce .35

pina pineapple, roasted red pepper, cucumber topped with avocado, coconut milk, and basil 12 (gs)

veggie futo asparagus, snow peas, carrot, tomato, mixed greens, avocado, kanpyo, cucumber, zucchini, gobo, sprouts, wakame wrapped in soy paper and topped with sweet soy vinaigrette (5 pieces) 12

mediterranean mixed greens, tomato, red onion, cream cheese, cucumber topped with wasabi hummus, cilantro oil, and toasted pine nuts 13

***miso glazed cod** sautéed snow peas, carrot, shiitake mushroom with miso glazed seared cod and served over udon noodle garnished with pine nuts and basil 21 (nama top chef winner)

***sweet & spicy garlic beef** rice, sautéed red onion, asparagus, carrot, snow peas, shiitake mushroom, zucchini, wakame, sprout & chili garlic sauce topped with filet tips, scallion, & a fried egg 24 (nama top chef winner)

***spicy tuna burger** a handmade tuna burger with mixed greens, tomato, onion, and spicy aioli, served on a toasted ciabatta roll with choice of chips or asian slaw 15

the bowl sautéed shiitake mushroom, snow peas, carrot, bok choy, red pepper, asparagus, scallion, served on your choice of somen noodles, udon noodles or rice with a sweet soy vinaigrette sauce & crispy wonton strips 14 (gs) add: *filet tips 20 shrimp 21 pork 18 tofu 16

katsudon sautéed red pepper, asparagus, red onion, and scallion served over rice with a sweet soy omelet and your choice of protein: *filet tips 20 shrimp 21 pork 18 tofu 16

shrimp egg drop soup rice, carrots, snow pea, mushrooms, garlic, scallion, egg, & shrimp served in a spicy miso broth and crispy wonton strips 14 (gs) (nama top chef winner)